

Amaya Kris

amaya.kris@gmail.com | (454) 924-4056 | North Brenda, Virgin Islands, U.S. | <https://linkedin.com/in/Amaya.Kris29>

SKILLS

Cuisine Styles

French • Italian

Kitchen Skills

Cost Control

Operations

HACCP • Supplier Negotiation • Catering • Inventory Management

Soft Skills

Time Management • Quality Control

PROFESSIONAL SUMMARY

Experienced Chef with 11+ years focusing on Catering. Known for people development.

WORK EXPERIENCE

Sous Chef — Kuhic - Bogisich (Apr 2022 - Jul 2022)

- Designed seasonal menu increasing revenue by 31% through optimized dish pricing.
- Managed kitchen of 17 staff, implementing cross-training and reducing labor overtime.

Sous Chef — Gerhold - Doyle (Jan 2017 - Jan 2021)

- Catered private events for up to 176 guests with 95%+ client satisfaction.
- Managed kitchen of 9 staff, implementing cross-training and reducing labor overtime.

Sous Chef — Schuster Inc (Jun 2014 - Present)

- Maintained food cost under 25% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 30% through optimized dish pricing.
- Catered private events for up to 180 guests with 95%+ client satisfaction.
- Managed kitchen of 13 staff, implementing cross-training and reducing labor overtime.

PROJECTS

cubo tamdiu - Triple-buffered responsive process improvement

ACADEMIC BACKGROUND

B.A. Hospitality Management, Grady - Roberts Institute (2014)